

## Characteristics

Gives uniform flour composition to heating 5-container limit Wide 5.5 in. diam. mouth decreases spills  
Utilizes one "C" battery (excluded) Incorporates Banana Pineapple Nut Bread formula

The Battery Operated Flour Sifter is an incredible instrument for the enthusiastic cook, guaranteeing uniform flour composition and the best heating results. It's perfect for making plume light cakes and especially accommodating for those with joint inflammation and constrained aptitude.

Perlengkapan ini wajib dimiliki karena hampir semua resep mewajibkan tepung diayak dulu sebelum dicampur dengan adonan cair. Pengayak tepung terdiri dari beberapa model. Salah satu favoritku adalah pengayak tepung berbentuk mug seperti gambar di bawah.

Hanya dengan menggerakkan handle-nya, maka tepung play on words meluncur turun. Aku memiliki dua pengayak tepung berbentuk mug, satu hanya memiliki satu baling-baling sementara yang satu lagi memiliki dua baling-baling sehingga tepung diayak dua kali.

Untuk sifter yang memiliki dua baling-baling, membuat expositions ayak menjadi lebih lambat. Untuk kenyamanan pilihlah sifter yang hanya memiliki satu baling-baling. Atau kalau bisa, belilah sifter yang digerakkan oleh baterai.

Aku sendiri ingin sekali punya sifter yang ada baterainya, tapi gak tau mesti cari kemana. Aku pernah lihat feature preparing course yang menggunakan flour sifter bertenaga baterai, huaaa ngiler abissss deh ... pernah tanya ke Pantry Magic, jawabnya barangnya habis. Beneran habis atau gak pernah masuk, ya gak tau, soale aku gak pernah lagi datang ke Pantry Magic ... :D

Dan setelah ngubek-ngubek di Amazon, aku menemukan berbagai macam flour sifter, mulai dari mug bergagang maupun yang pakai baterai.

Made of sturdy without bpa white plastic with a simple to-hold handle, this convenient cordless sifter does not require an AC power supply - it utilizes one "C" battery (excluded).

It has a 5-container limit. Simple to clean: Simply brush out flour with baked good brush or wipe with delicate dry fabric. Reward Recipe for heavenly Banana Pineapple Nut Bread is incorporated as an afterthought of the crate.

**Several reasons you may need/need to filter flour:**

1. Flour has a tendency to minimal amid capacity & taking care of. Filtering serves to circulate air through flour and provide for it more volume, guaranteeing a standard measure and uniform composition in prepared merchandise.
2. At times flour may get knotty
3. Now and then formulas will call for you to filter fixings into flour or (as is the situation with some bread formulas) to filter flour into the batter a little at once.

**Estimations:**

4.25 in. High x 5.5 in. Width with 3.75 in. Long Handle

Item Weight: 9.7 oz.

Weight in Original Packaging: 12.2

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